

Chapter 6:

Information and Materials Needed for Nutrient Analysis

The following information/materials are necessary (in addition to USDA-approved software and appropriate hardware) to perform a nutrient analysis of school meals.

Data on SFA and Students

- What menu planning system is being used by the SFA?
- In which grades is Offer vs. Serve implemented?
- Are there central menus or individual school menus? Which grade/age groups are used for menu planning?
- If the school is using NSMP or ANSMP, are they weighting or using simple averaging? Are they combining the breakfast and lunch analyses?

Planned Menus

- choices indicated
- number of selections that may be made within each group of choices indicated

Planned Production Data and Production Records

including :

- numbers of reimbursable meals planned and served
- planned/served production for reimbursable meals for each menu/food item and condiment
- serving sizes for each age/grade group
- recipes and/or recipe numbers
- brand names and identification numbers of purchased prepared food items
- quantity of food planned/actually prepared
- documentation of a la carte, adult, and/or other nonreimbursable meals, including number of portions of

- each menu item (not applicable if State has a waiver of weighted averages and SFA has chosen to do simple averaging)
- number of reimbursable meals that include substituted foods that are served to children with special health care needs
- documentation of substitutions and/or leftover usage

Food Product Descriptions (Specifications)

- food product descriptions for all foods used in recipes and menus

Nutrient Data on Purchased Prepared Products and Other Foods Not in CN Database

For purchased prepared foods:

- nutrient analysis data from the manufacturer, *or*
- Nutrition Facts label from product packaging

For other foods not in CN Database:

- nutrient analysis data from reliable source, such as USDA's Nutrient Data Base for Standard Reference

Copies of Local Standardized Recipes and Information on USDA Recipes

- information on USDA recipes used by the SFA, including alternate food ingredients, optional food ingredients, and/or variations
- local standardized recipes, including serving size, yield, all ingredients (including form, packing medium, etc.), correct amounts (including weight, volume, can size, etc.), preparation procedures